

Starters

DINNER

feta cheese, fresh melon & fig with pomegranate molasses 8.00

garlic & thyme mushrooms in a creamy marsala wine sauce, porcini mushroom essence & toasted sourdough 7.50

salad of hot smoked salmon with north atlantic prawns 8.00

venison, beef & pork meatballs with melted gouda cheese 8.00

soup of the day with cromarty bread 4.50

Mains

battered haddock, fries & garden peas 12.00

salmon & haddock fishcakes with sweet chilli dip 12.00

scampi & fries 12.00

scottish sirloin steak, fries & sautéed herb mushrooms 22.00
pepper sauce or garlic butter 1.50

chicken fillet stuffed with cockburns haggis, wrapped in smoked pancetta served with creamy mash & a whisky sauce 18.00

red thai curry with rice - chicken 12.00 or vegetable 10.00

roasted vegetable & sundried tomato lasagne 10.00

hot smoked salmon salad 14.00

Burgers

beef 11.00 crispy cajun chicken 11.00 bean & roasted pepper 11.00

bbq pulled pork, sweet cured streaky bacon & melted cheese 11.00

cheese 1.00 bacon 1.00 cheese & bacon 1.50 jalapeños 0.50

Sides

garlic bread 2.50

onion rings 3.00

thick cut chips 3.00

mixed salad 3.00

fries 3.00

coleslaw 2.00

Disclaimer: Whilst we do our best to accommodate special dietary requirements we cannot guarantee that dishes will be completely allergen free. Please make staff aware of any allergies.

The Heathmount is committed to locally sourced highland seasonal produce, fresh ingredients producing real food with real flavours.